

Founded in 1935 by Antoine Clavelier, Maison Clavelier was acquired in 2001 by Henri-Noël and Isabelle Thomas. Animated by their passion for wine, they combine art and tradition with respect for the terroirs to offer the palates of connoisseurs the greatest wines of Burgundy.

In 2020 and after several years at the head of the Maison and Domaine Clavelier, Isabelle Thomas handed over this 2.8 hectare estate to her son Paul to ensure its continuity.

MARANGES 1^{er} CRU

Le Clos des Loyères

About the appellation...

The Maranges appellation is the link between the Côte-d'Or and the Saône-et-Loire. Located at the southern tip of the Côte de Beaune, Les Maranges includes 7 communes.



100% Chardonnay



After being harvested by hand, the grapes are destemmed and placed in stainless steel tanks for pre-fermentation maceration. The wine is vinified in vats. Aging takes place in oak barrels.



A delicate golden color with a lot of shine, limpid, with green reflections. On the nose, floral notes appear such as hawthorn, slightly buttery. A supple attack, with a nice subtle acidity in the middle of the mouth.



Its suppleness directs this Maranges towards cold starters, anti-pasti and fish terrines. It also goes well with grilled fish or fish in sauce. Its liveliness will go perfectly with cheeses such as Cantal and Gouda.



Serve around 13°C

